Vernal, Utah
July 5, 1972

Mr. Charles Longsen
Currant Creek Lodge
Fruitland, Utah

Dear Mr. Longsen:

Wednesday, June 28, 1972, an inspection was made of the Currant Creek Lodge Cafe and the lounge. Copies of the inspection sheets showing our findings are attached to this letter. You were not there and we felt we should send these reports through the mail with our explanation of the violations. Following are the findings item by item:

Lounge Area:

Item 12 - Eggs out of refrigeration. Eggs, whether cooked or not must be refrigerated.

Item 24 - Vapona strips are not to be used in areas where food is prepared or served.

Item 46 - Apparently improper washing of glasses, mugs, etc. is being carried on.

Item 54 - Glasses were not stored properly - they should be inverted onto mats designed for this purpose.

Item 59 - The water supply is not approved and never has been - and because of an unsafe unapproved water supply, item #62 regarding ice from an unapproved water source is a violation.

Item 63 - The ice machine is not properly maintained and water from this machine was running on surface of ground outside the building and creating a nuisance.

Vernal, Utah
July 3, 1972

Mr. Charles Lonngren
Owner: Green Lodge
Vernal, Utah

Dear Mr. Lonngren:

Wednesday, June 28, 1972, an inspection was made of the current Green Lodge Cafe and the lounge. Copies of the inspection sheets showing our findings are attached to this letter. You were not there and we felt we should send these reports through the mail with our comments also of the violations. Following are the findings item by item:

Lounge Area:

Item 12 - Bugs out of refrigerator. Bugs, whether cooked or not must be refrigerated.

Item 24 - Various utensils are not to be used in areas where food is prepared or served.

Item 45 - Improperly improper washing of glasses, mugs, etc. is being carried on.

Item 54 - Glasses were not stored properly - they should be inverted onto racks designed for this purpose.

Item 59 - The water supply is not approved and never has been - and because of an unsafe unapproved water supply, item 58 regarding ice from an unapproved water source is a violation.

Item 67 - The ice machine is not properly maintained and water from this machine was running on surface of ground outside the building and creating a nuisance.

Item 64 - Ice not properly handled by scoops - glasses used to scoop up ice.

Item 74 - Toilet rooms, fixtures, vestibules were dirty and needed policing more often.

Item 80 - Hand wash sink was dirty.

Item 90 - Floors throughout the lounge.

Item 101 - Lighting was not sufficient in the rest room area.

This covers the Lounge area. Below is the entire report of the cafe known as Currant Creek Lodge Cafe:

Item 8 - Food stored in refrigerators uncovered.

Item 10 - Refrigerators had no thermometers. Thermometers must be in each refrigerator. There is no other way you can tell if refrigerator is operating correctly.

Item 13 - Refrigerators were not operating correctly as temperatures were not cold enough and food stored at too high temperatures is hazardous.

Item 21 - Potato scoop was not in running water or stored properly. Ice cream dippers and potato scoops are to be stored in running water bath or refrigerated when not in use.

Item 24 - Vapona strips - this insecticide is not approved and is considered hazardous if used where food is prepared.

Item 29 - Waitresses did not have hair nets or other hair restraints.

Item 31 - Meat block was dirty and needs repair and cleaning.

Item 32 - #10 cans are not to be used for anything except the food that came in them.

Item 38 - Seives and other equipment used in kitchen were not clean.

Item 40 - Shelves in storage area were not clean. Shelves in the refrigerator needed to be cleaned.

Item 5A - Ice not properly handled by scoops - glasses used to scoop up ice.

Item 7A - Toilet rooms, fixtures, vanities were dirty and needed polishing more often.

Item 8D - Hand wash sink was dirty.

Item 9D - Floors throughout the lounge.

Item 10F - Lighting was not sufficient in the rear room area.

This covers the lounge area. Below is the service report of the area known as Lurvant Creek Lodge Cafe:

Item 7 - Food stored in refrigerators uncovered.

Item 10 - Refrigerators had no thermometers. Thermometers must be in each refrigerator. There is no other way you can tell if refrigerator is operating correctly.

Item 13 - Refrigerators were not operating correctly as temperatures were not cold enough and food stored at too high temperatures is hazardous.

Item 21 - Potato scoop was not in running water or stored properly. Ice cream dippers and potato scoops are to be stored in running water bath or refrigerated when not in use.

Item 24 - Vinegar strips - this knowledge is not approved and is considered hazardous if used where food is prepared.

Item 29 - Waitresses did not have hair nets or other hair restraints.

Item 31 - Meat block was dirty and needs repair and cleaning.

Item 32 - Pie cans are not to be used for anything except the food they came in them.

Item 38 - Slicer and other equipment used in kitchen were not clean.

Item 40 - Shelves in storage area were not clean. Shelves in the restrooms are needed to be cleaned.

Item 46 - Proper dishwashing procedures was not carried on. Procedures for washing dishes is: wash, rinse, disinfect. This was not being done.

Item 59 - The water supply is not approved and never has been.

Item 62 - Of necessity must be unapproved as ice is manufactured from an unapproved water source.

Item 66 - This has to do with wastewater running on surface of parking area east side of building and also, wastewater running into open pit west of cafe. All wastewater is to be drained to a septic tank and drain field.

Item 74 &75 - Has to do with toilet room and comments are made in the letter pertaining to lounge area.

Item 80 - Same as on sheet for lounge area.

Items 81, 82, 83, & 84 - are for improper garbage storage and hauling. This is something that needs constant attention.

Items 88 & 89 - Flies were prevalent throughout the kitchen. The screen door was broken off and the door open wide.

Items 92 & 92 - are self-explanatory. The floors in kitchen were dirty and in poor condition.

Item 98 - Walls and ceiling in kitchen need to be cleaned and repainted.

Item 107 - Hood over range had no removable filters and needed cleaning.

Item 111 - There were no locker space or closet for employees clothes and purses. Several purses and other personal articles were laying around the kitchen area.

Item 113 - This item should be self-explanatory due to the explanation of items previous to this one.

We are now operating under a new food service code, a copy which is sent with this letter. In approximately ten days to two weeks from the receipt of this report a re-inspection of your

establishment will be made. It is recommended that using this report as a guide, that you clean this place up. All items with a #6 demerit are to be corrected immediately and according to the Food Service Code, any establishment having 40 demerits should be closed. Your establishment has 102.

Sincerely,

Ariel Michie
Consultant Sanitarian
County Court House
Vernal, Utah

AM:bvc

cc: Lynn M. Thatcher, Bureau of Environmental Health, S.L.C., Utah
Dr. R. Raymond Green, Heber, Utah
Richard Maxfield, Dist. Attorney, Provo, Utah